Louisa Ice Cream - for freezer Vanilla

½ tsp salt
6 eggs
3 c. sugar
1½ tbs. vanilla
1½ qts whipping cream
3 c. ½ + ½

Beat or put in blender salt, eggs, vanilla + enough cream to dissolve sugar. Put everything together in milk jug, shake to blend, chill. When ready to make, put in freezer can + churn

until hard to turn. Makes 1 gallon.

To be on safe side - you can heat eggs + cream in pan + heat - stirring - until smell ~~begins~~ foam around edge of pan. Remove from heat + cool. Add remaining ingredients + chill. Proceed as above.